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REMARKS/ARGUMENTS

Reconsideration of this application is requested. Claims 1-28 are pending in the application of which claims 10-28 have been allowed while claims 1-9 are rejected.

Please note the Information Disclosure Statement filed May 10, 2004.

Claims 1-6 have been amended to reflect the passage in the specification at page 12, line 7, that the compounding ratio of fine sucrose crystals to the soft candy is 1 to 30% by mass. Basis for this amendment will be apparent from the above comment.

In the Official Action claims 1-9 have been rejected as allegedly being anticipated by U.S. patent 5,529,800 to Bourns et al. This rejection is respectfully traversed having regard to the claim amendments discussed above and the following remarks and observations.

Amended claims 1 to 6 relate to a soft candy including fine sucrose crystals having a crystal size of less than 30 μm, in which the compounding ratio of fine sucrose crystals to the soft candy is 1 to 30% by weight.

As a guide to terminology commonly used in this art and to assist in understanding the terms employed in applicants' specification as well as the applied reference, please see the attached extract from the text Skuse's Complete Confectioner edited and published by W.J. Bush & Co., Limited (1957), which, for convenience, in the following remarks will be referred to as the "Bush" document.

Both the attached Bush document (see page 160, line 1 "Heat" to line 22 "on turn") and the specification of the subject application (page 5, line 13 to page 6, line 6) disclose that the fine sucrose crystals are fondant which is a blended material of sucrose, a saccharide other than sucrose, and water and that the moisture content of the fondant is 5-15% by weight.

As a practical matter the present invention does not include fine sucrose crystals having a crystal size of more than 30 μm, because the fine sucrose crystals have a crystal size of less than 30 μm.

Therefore, the present invention provides a soft candy that has superior softness when initially chewed and is resistant to adhering to the teeth due to this component.

The Bourns et al patent relates to ready-to-spread frosting compositions desirably with up to a one year shelf life. A frosting which looks like frost and is used for coating sweets is quite different from the soft candy. The frosting includes powdered sucrose having an average particle size of less than 30 μm.

The powdered sucrose is pulverized granulated sugar (see page 24, lines 11-12 in the Bush attachment as well as Bourns et al column 4, lines 33-35), has an extremely low water content, and is handled differently from fondant, especially in the confectionery field.

The powdered sucrose can have a particle size of more than 30 μm because Bourns et al discloses powdered sucrose having an average particle size of less than 30 μm (see column 4, line 34).

Bourns et al discloses a compounding ratio of powdered sucrose to the frosting of 40-60% by weight and this ratio is much higher than that of the compounding ratio of fine sucrose crystals to the soft candy, which is only 1-30% by weight.

A closer examination of the content of the Bourns et al reference reveals the following important passages: The "sweetening agent" is described as comprising a blend of sucrose and corn syrup (see column 4, lines 54-55), the properties of these two components are discussed. It is then stated that in the preferred embodiments the sucrose component, which may include up to 6% wheat starch based on the weight of the sucrose, comprises about 50 to about 80% of the product, the product being the ready-to-spread frosting composition.

Claim 4 of the patent refers to the sweetening agent comprising 40-60% of "the (frosting) composition" as being powdered sucrose having an average particle size of less than 30 microns and about 1 to 25% of corn syrup. This is consistent with the working Examples 1-4 (see columns 12-14) in which Examples 1-3 refer to "sugar (sucrose)" while Example 4 refers to "sugar" only. The description for combining the components

at the bottom of column 12 refers to adding "the powdered sugar" to an emulsion. The tables indicate the ratio of sugar to the frosting is between 42.86 and 59.20% by weight, hence the range of 40-60% by weight of sucrose in claim 4 is considered to refer to the frosting composition. However, the preamble of claim 4 is somewhat inconsistent in that it refers back to component A of claim 1 (via claims 2 and 3) to refer to "the sweetening agent" which is one constituent of the frosting. Calculating the components of the frosting using the weight percent ranges given in claim 1 for components A-E, which indicates that the sweetening agent is 60-85% of the frosting, the sucrose compounding ratio as a whole would be 24-51% of the frosting composition. Applicants believe that the 40-60% range given in claim 4 refers to "the (frosting) composition" overall which is consistent with the description of the invention given in lines 54 onward of column 4 as well as in the working examples, for the reasons explained above.

Consequently, because the soft candy of the present invention is quite different from the frosting of Bourns, the frosting of Bourns cannot provide the effects of the present invention.

For the above reasons it is respectfully submitted that claims 1-9 are patentable and should be allowed together with claims 10-28. Reconsideration is requested taking into account the IDS filed May 10, 2004 and the above comments. Favorable action is solicited.

Respectfully submitted,

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SKUSE'S
COMPLETE CONFECTIONER

REVISED AND EDITED BY

W. J. BUSH & CO., LIMITED

A practical guide to the manufacture of Boiled Goods, Caramels, Centres, Chocolates, Coco-nut Work, Creams, Drops, Fondants, Fudges, Jellies, Gums, Nougats, Pralines; and to the art of sugar boiling in all its branches, based on the results of practical work

THIRTEENTH EDITION
1957

PUBLISHED BY
W. J. BUSH & COMPANY, LTD.
ASH GROVE WORKS, HACKNEY,
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It may therefore be of interest to see how the different types compare with each other so that adjustments can be made to a recipe by adding or subtracting sugar, fat or water to ensure a correctly balanced result. The figures given below are an average of analyses from various sources and are quoted as percentages by weight:

Type of Milk	*Water*	*Fat*	*Protein*	*Lactose*	*Ash*	*Added Sugar*
Fresh full cream .	87·2	4·0	3·3	4·8	0·7	—
Fresh skimmed . .	90·5	0·1	3·8	4·9	0·7	—
Evaporated full cream	62·8	10·8	10·02	14·1	2·28	—
Evaporated skimmed	76·65	0·75	8·35	12·5	1·75	—
Condensed full cream sweetened . . .	25·71	10·65	8·46	11·97	1·29	41·92
Condensed skimmed sweetened	26·62	0·22	9·61	14·93	2·45	46·17
Dried full cream .	2·5	28·2	26·6	36·8	5·9	—
Dried skimmed . .	2·7	1·8	35·5	49·9	10·1	—

The full flavour of the milk is developed by long cooking and slight caramelization of the milk sugar. So far as the milk is concerned prolonged cooking improves the flavour of the batch, but this has the disadvantage in that the sugar is being inverted the whole time and thus will have an adverse effect on the finished product. Inversion can in part be offset by using less glucose, or by speeding up the cooking. The proteins in the milk tend to adhere to the sides of the pan and are particularly prone to scorching. This has a threefold detrimental effect—specks of burnt milk floating in the batch, general spoilage of flavour and colour. Scorching can be avoided by continuous stirring, taking care that this covers the whole interior surface of the pan. The stirring, besides preventing scorching, ensures complete emulsification and is definitely beneficial to the flavour and texture. If by misfortune the batch does catch, provided the scorching is not extensive, it can be strained through fine muslin or a sieve into a clean pan, and cooking continued. When using condensed milk it will be found that the sweetened variety cooks with a smoother texture than the unsweetened and will of course take less cooking owing to its lower water content. The unsweetened milk is liable to curdle with prolonged cooking. Another point worth bearing in mind when using unsweetened condensed milk is the fact that it does not keep well once the can has been opened.

Dried milk presents a rather different problem as it has to be prepared for use. Dried milk solids are extremely difficult to re-dissolve and unless great care is taken with reconstitution, the milk will give the confection a rough, gritty texture, and in some cases will spoil the flavour completely. One satisfactory method is to mix the dry milk with the fat and some of the sugar in a beater until it is homogeneous. Alternatively, it will be found

satisfactory to mix the powder with sufficient warm water to form a cream using a whisk or foam beater, continuing the process for several minutes longer than appears necessary. With skimmed milk, it is of assistance to add some of the fat to the warm cream while it is being beaten. When using dried skimmed milk it is advisable to add a small quantity of lecithin with the fat to ensure complete emulsification of the milk in the batch.

Moulding Starch

No other substance has so far been found that is as effective for moulded work as dried maize starch powder. The starch can be imprinted with shapes which it will retain and at the same time be moisture absorbent. Starch will absorb up to 14% of its own weight of water and can be dried to contain only 1·5%, although the usual moisture content of starch prepared for use is 5%. It does not absorb solutions, is not soluble and does not impart any flavour to the confection. The advantage of starch moulds over rubber mats lies in the absorbent power of the starch. A soft cream or jelly can be cast in starch and left to dry out, a thin shell forming on the outside of the confection, so that it can be handled. An extreme example of this is a liqueur centre. If a rubber mould were used for this type of work, the batch would only form a top surface crust due to evaporation.

Sugars

In dealing with sugars for the purpose of confectionery it will be sufficient to deal with the three groups, sucrose (the familiar domestic sugar), confectioner's or liquid glucose, and invert sugar.

Sucrose is a natural substance occurring in green plants; the two which are used commercially for its extraction are the sugar cane and the sugar beet. The methods of extraction vary but the finished products are identical having the same chemical formula and the same physical properties. The juice is partly pressed and partly washed out of the cane or root together with other water soluble substances. This liquid, after decolorization and filtration, yields an almost pure sugar solution, which is evaporated until crystallization occurs. The crystals are recovered by spinning in a centrifuge and the solution is then further evaporated and the process repeated until no more crystals develop. The first crystals to be obtained are always the "strongest". A "strong" crystal sugar is free running and not sticky, giving a water white solution. The successive batches will be progressively weaker, that is, they will become less free running and more sticky, and will give a solution gradually becoming of a deeper yellow colour until the final uncrystallizable black treacle or molasses remains.

Nowadays sugar refining has so far advanced that most of the sugar on the market is "strong", but it is important for some types of work, such as crystallizing, to ensure that the sugar to be used is of satisfactory quality for the purpose in hand. Some manufacturers always insist on

using lump or cube sugar for crystallizing because they know from experience that if properly treated it will give a good crystal. It may be useful to give a few definitions of the various types of sugar available to the confectioner.

Granulated sugar is the white crystalline type referred to as sugar without further qualification. It is pure sucrose although it occurs in several grades and is suitable for most types of work.

Caster sugar is similar to granulated sugar but in the form of smaller crystals. It is used in pastes and some types of crystallized work, such as "sanding".

Pulverized sugar is a grade manufactured by grinding granulated sugar and is intermediate in fineness between caster and icing sugar.

Icing sugar is finely ground sugar.

Poots sugar is the crude unrefined or raw sugar as imported. It is dark brown and contains a considerable amount of molasses and uncrystallizable sugar. It varies greatly in its flavour and aroma, and it is generally known by the name of its place of origin.

Demerara sugar and other brown sugars are partly purified crystalline sugars as exported from the West Indies. They vary considerably in flavour and may be blended to give distinctive characteristics to the finished confection.

Unrefined sugar is a generic term applied to brown sugars.

Scotch pieces is the name given to a "sandy" coloured, partially refined sugar.

Golden syrup is a by-product from the sugar refining process and consists of sugars of low crystallizability.

Maple sugar is a Canadian product derived locally from the sap of the Sugar Maple. It occurs in granular form and possesses a characteristic and much esteemed aroma and flavour.

Molasses or Black Treacle as stated above is the residue from the crystallization process from which no more crystals of sucrose can be obtained.

Invert Sugar

Sucrose, which is a disaccharide, is readily broken down into simpler sugars, or monosaccharides, in the presence of water and under the influence of heat or acid:

$$C_{12}H_{22}O_{11} + H_2O \xrightarrow{\text{heat or acid}} C_6H_{12}O_6 + C_6H_{12}O_6$$

sucrose + water ⟶ dextrose + levulose

The mixture of equal proportions of dextrose and levulose is known as invert sugar. Invert sugar has two properties which are important in confectionery—its hygroscopic nature, that is its ability to absorb and retain moisture, and its inability to form large crystals. The value of invert sugar to the confectioner is that when mixed with a super-saturated sucrose solution it checks crystallization of the sucrose. This is known as "cutting the grain" or "greasing". Another advantage of the hygroscopic nature of invert sugar is in paste work where it prevents hardening of the paste, but when used to excess it renders the goods sticky.

During sugar refining a proportion of invert sugar is produced so that the "weaker" or later crystals contain some invert sugar mixed with the sucrose, rendering them moist. Invert sugar occurs naturally in honey and fruit and is prepared commercially by the acid inversion of sucrose. As has been previously stated, it is valuable for "cutting the grain". It may be produced in the boil by the addition of acid, long slow cooking, or a proportion may be added in the form of golden syrup, treacle, honey or invert sugar itself. Too much inversion will cause stickiness, or even a product which will not solidify; such a product would have a poor colour and a short shelf-life may result. Therefore the production of invert sugar during cooking needs careful control. Cooking should be as rapid as possible, and the initial water content be reduced to a minimum. Any acid should be incorporated in the pan just prior to pouring, or to the batch on the slab. This of course does not apply when the acid is being used as an inverting agent. Having taken these precautions, a uniform product cannot be guaranteed and it is for this reason that most sugar boilers prefer to rely on liquid glucose for "cutting the grain".

To ensure consistent quality it will be found an advantage to purchase invert sugar from a reputable manufacturer. Should a sugar boiler desire to prepare this himself, the following method is recommended:

Sugar	10 lb.	or 10 kg.
Water	4 pt.	or 5 l.
Acetic Acid, Glacial	2½ fl. oz.	or 135 c.c.

Boil together for 30 to 35 minutes but do not allow to boil too vigorously. When a temperature of 240° F. (115·5° C.) is reached, remove from the source of heat.

Glucose

The glucose known to confectioners is actually liquid glucose or corn syrup. This differs from medicinal glucose, or dextrose, in that these latter are crystalline and chemically pure. Confectioners' glucose, as its American name Corn Syrup implies, is obtained from corn (maize), although some is made from potatoes, and theoretically could be obtained by the hydrolysis of any starch. It consists of a mixture of dextrose, maltose, dextrin and water and should be almost, if not quite, a colourless, odourless viscid syrup with a sweet taste. Liquid glucose is a very important basic ingredient in the industry because it does not crystallize and when mixed with a sugar solution it tends to prevent the sugar from crystallizing. Also it is hygroscopic, tending to take up moisture from the air, so that sweets containing glucose will remain moist. Of course this property has its attendant disadvantages. If too much glucose is added,

particularly in drop boilings, the sweet will become sticky on exposure to the atmosphere. An important constituent of liquid glucose is dextrin which is a gummy material having a very definite effect on the finished confection. Too much glucose will give a tough or chewy sweet. It will therefore be apparent that the amount of glucose that can be incorporated in a batch depends on the type of product required. Normally for a good clear boiling it is suggested that 1 part of glucose to 4–5 parts of sugar should be used to ensure a crisp product which will not become sticky. On the other hand, rather more should be used in pulled sugar work to obviate the greater tendency to candy.

A higher proportion can be used in toffee where a tough chewy texture is required. It is normally used in fondant and fudge, not to prevent granulation, which is induced during the process of manufacture, but to keep the product moist and for this purpose it is desirable that a low proportion be used.

Honey

The earliest confectioners made good use of honey and even to-day certain traditional sweets such as nougat and marshmallow are based on a honey flavour even if honey does not actually appear as an ingredient. Honey contains an average of about 75% invert sugar and it is therefore noticeably hygroscopic, so that a high proportion of honey in the batch will produce a sticky confection. It can be used in moderation to check graining but of course its main use in confectionery is to impart its distinctive flavour. Most honeys carry the aroma of the flowers from which they were gathered, such as heather, orange blossom or clover, and these aromas can be very successfully standardized or reinforced by the addition of the appropriate flavouring essence, the minimum quantity of honey being required.

Sorbitol

Sorbitol is a hexa-hydric alcohol having a sweet taste. It occurs naturally in certain fruits but is normally manufactured from glucose. The humectant or water absorbing qualities of this substance render it useful for increasing the shelf-life of certain types of confectionery, in particular, marshmallows, fudges and paste work. While the water absorbing characteristic of sorbitol was originally considered its main advantage, more recent work has shown that it also has a plasticizing effect. Sorbitol is obtainable in the form of a white powder but for confectionery purposes a more useful form is the 70% syrup which can be incorporated to the extent of 5% to 15% of the finished goods. It is normal to replace a similar proportion of the liquid glucose in the batch by sorbitol which should be added at the same stage as the glucose. When using sorbitol in the higher proportion of 10% to 15%, it may be found an advantage to boil about 2–4° F. (1–2° C.) higher, in order to give a firm confection.

For typical recipes including sorbitol, see pages 151 and 244.

Soya Flour

Soya flour is obtained from the soya bean which is the seed of a plant grown extensively in the Far East and America (being a useful article of commerce). The flour, contrary to the idea suggested by its name, does not contain any starch and cannot be used for thickening. It does, however, contain protein, oil and lecithin and thus is valuable as a food product. The nature of these constituents enables soya flour to be used as a milk substitute in various confections such as toffees and caramels. It can also be used as a filler or extender in some second quality sweets, almond paste being an example, where it is also used as an almond substitute. Unfortunately soya flour has a strong flavour, the slight bitterness of which some people find unpleasant and for this reason it can only be used in limited quantities. The protein present in the flour is not freely soluble and unless it is pre-treated before incorporation in a batch of confectionery it is liable to impart a roughness to the texture of the finished product.

FONDANTS

FONDANT PASTE: METHOD OF MANUFACTURE

Sugar	28 lb. or 28 kg.
Glucose	5 lb. or 5 kg.
Water	7 pt. or 8·5 l.

Heat the sugar with the water until dissolved. Wash or steam down the sides of the pan to ensure complete solution. Add the glucose; skim and strain through muslin, if necessary, and boil to 240° F. (115·5° C.). During boiling wash down the sides of the pan to prevent granulation. Pour onto a clean wet slab, preferably slate or marble, sprinkle the batch lightly with cold water and leave undisturbed to cool to about 100° F. (38° C.).

For large scale production fondant is usually prepared by creaming in a machine, but small scale batches are creamed on the slab. The usual method is to use an iron spade or wooden spatula to turn the batch over. Keep the mass as near as possible to the centre of the slab while creaming. Continue until the batch becomes opaque and creamy and shows signs of setting hard; it will soon soften again and is then ready to turn into an earthenware or stainless steel vessel. Cover with a damp cloth pressed well down onto the surface and leave to mellow for at least 24 hours before using.

To produce a good fondant paste, the following points should be observed: (*a*) The slab should be perfectly level, the size and thickness of which has considerable influence on the rate of cooling. (*b*) The batch should cool quickly and uniformly, otherwise it will grain or form a crust on the surface. (*c*) Too much should not be poured onto the slab at once. (*d*) The lower the temperature at which creaming is commenced the finer will be the crystal, but it takes longer and is much heavier to turn.

Alternative Method:

Proceed as above but do not add the glucose. Boil the sugar and water to 245° F. (118·5° C.), reduce the heat and add the warmed glucose and boil to 240° F. (115·5° C.) and process as previously.

Plant Required

Pans as used for high boilings are employed to prepare the syrup which is transferred to a beating machine. The finest types of fondant creams can be produced in 35 or 60 lb. batches on a circular bed water-cooled machine which is also fitted with a steam coil and can be used for manufacturing praline paste. Fondant re-melting and mixing pans are usually water-jacketed and fitted with steam coils and bottom outlets. Hand and machine methods of depositing, mats and other starchless methods are in use. Wet crystallization is carried out in special tanks provided with trays.

FONDANT PASTE USING CREAM OF TARTAR

Sugar	20 lb. or 20 kg.
Water	7 pt. or 8·5 l.
Cream of Tartar Powder	½ oz. or 30 gm.

Dissolve the sugar and cream of tartar in the water and boil to 240° F. (115·5° C.). Pour onto a moistened slab and when nearly cold, cream as previously described.

OPERA CREAM PASTE

Sugar	20 lb. or 20 kg.
Glucose	2 lb. or 2 kg.
Water	5 pt. or 6·25 l.
Full Cream Sweetened Condensed Milk	6 lb. or 6 kg.

Heat the sugar with the water until dissolved, steam or wash down the sides of the pan and add the glucose. Skim and strain if necessary, making quite certain that there are no undissolved crystals. Gradually add the milk, stirring continuously. Cook to 250° F. (121° C.) then pour onto a wet slab. Allow to cool. Finish and use as fondant paste.

It is important that this paste should not be creamed while too hot, otherwise the texture will be rough. The above formula gives a firm paste, which is very rich, smooth and of a light cream colour. If a softer white paste is desired the boil should be taken to 238–240° F. (115° C.) only. The firmer paste is more suitable for general use.

MAPLE FONDANT PASTE

Maple Sugar	25 lb. or 25 kg.
Glucose	3 lb. or 3 kg.
Water	1 gal. or 10 l.

Proceed as for fondant paste. This paste is suitable for all kinds of centres, with or without additional flavouring.

IMITATION MAPLE FONDANT PASTE

Sugar	26 lb.	or 26 kg.
Sugar, Brown	2 lb.	or 2 kg.
Glucose	4 lb.	or 4 kg.
Water	1 gal.	or 10 l.
Canadian Maple Flavour	150 minims	or 20 c.c.
Caramel Two Stars	sufficient	

Add the flavour and colour whilst creaming the batch.

HONEY FONDANT PASTE

Sugar	20 lb.	or 20 kg.
Water	6 pt.	or 7·5 l.
Honey	10 lb.	or 10 kg.
Essence Heather Honey	30 minims	or 4 c.c.
Honey Colour Powder H 7771 (in solution, see page 36)	sufficient	

Boil the sugar and water to 250° F. (121° C.). Remove the pan from the source of heat and stir in the honey, flavour and colour. Turn onto a wet slab and cream in the usual manner. Allow to stand for 24 hours, then re-heat to 160° F. (71° C.) and deposit.

Fondant Creams Incorporating a "Bob Batch"

These are practically identical in appearance with fondants. They can be turned out in large quantities, and are more generally used in loose mixtures than in fondants. These creams usually consist of a mixture of 50 : 50 or 60 : 40 fondant paste and a "Bob Batch" which is a sugar-glucose boil of similar composition to the fondant paste but which has not been creamed. These goods do not keep as well as fondants, but if carefully made, they remain attractive in appearance for some time. To manufacture large quantities, it is necessary to have several small pans. These enable the confectioner to prepare a number of differently flavoured and coloured batches at the same time while his assistants are running those previously made into starch impressions.

A typical formula is as follows:

Sugar	12 lb. or 12 kg.
Glucose	3 lb. or 3 kg.
Water	3 pt. or 3·75 l.
Fondant Paste	15 lb. or 15 kg.

Boil the sugar, glucose and water to 236° F. (113·5° C.) in a steam-jacketed pan. Have the fondant paste gently warming in another pan, pour over the hot syrup and stir well until all is blended; add the flavour and colour. If the batch is too thick for casting it may be thinned down with a little thinning syrup made up of 1 lb. (1 kg.) glucose dissolved in 1 pint (1·25 litres) of water, which has just been brought to boiling point and allowed to cool. The temperature of the cream when casting should not exceed 130° F. (54° C.) for a hand-made or 140° F. (60° C.) for a machine-made mixture. Formulæ for dipping creams (see pages 271, 272).

Fondant Paste: Method of Use

FONDANT CREAMS

Place the required amount of fondant paste in a bain-marie (water-bath). It is most essential that the paste should not be over-heated, and that the heating should be uniform, otherwise there will be excessive evaporation and the finished product will be hard, coarse and marbled in appearance. Heat gently with constant stirring to a pouring consistency—this should not exceed 140° F. (60° C.). If at this temperature the paste is too thick for working, thin down with a thinning syrup to a suitable consistency. Do not use water. A thinning syrup is made with 2 lb. 2 oz. (2·125 kg.) of glucose dissolved in 1 pint (1·25 litres) of water. Blend in the desired flavour and appropriate liquid colour, and run into prepared starch impressions or rubber moulds. Allow to stand until the next day, remove from the moulds, and those taken from starch should be carefully cleaned with a soft brush. Place in crystallizing pans; cover with a cold 34° Bé. syrup for six hours and proceed as described on pages 156-9. These goods should be carefully handled and packed as they are easily crushed and if the outer crust is bruised or broken, the fondants will soon grain.

With fruit flavours, use 1 oz. citric acid to each cwt. batch or 30 gm. to each 50 kg. batch.

COFFEE FONDANTS

Fondant Paste	12 lb.	or 12 kg.
Opera Cream Paste (see page 161)	2 lb.	or 2 kg.
Cofeol	½ fl. oz.	or 30 c.c.
or		
Beurrine de Café	4 oz.	or 250 gm.
Caramel Two Stars	sufficient	

Crystallize as described on pages 156-9.

These fondants require careful manipulation. The dark colour shows up imperfections and if carelessly handled the crystallized goods develop a chalky and spotted appearance.

each 2 kg. As soon as the bonbons are dipped place a small pistachio nut on each.

PINEAPPLE BONBONS

Almond Paste (see page 262)	7 lb. or 7 kg.
Chopped Preserved Pineapple	8 oz. or 500 gm.
Dipping Cream No. 4 (see page 272)	sufficient
Pineapple Flavour, Hawaiian	sufficient
Pineapple Yellow Colour Powder H 7188 (in solution, see page 36)	sufficient

Chop the pineapple into pieces about the size of peas. Knead into the almond paste and add 8 minims (1 c.c.) of Hawaiian Pineapple Flavour. Cut into pieces and roll into shapes similar to small olives. Set aside to harden. Dip in the cream flavoured with the Pineapple Flavour, using 2 minims to each 2 lb. or 0·25 c.c. to each 2 kg. and tinted to the desired shade. Place a piece of crystallized pineapple on top of each bonbon as soon as dipped. Crystallize the following day and pack when quite dry.

STRAWBERRY FLAVOURED BONBONS

Strawberry Flavoured Almond Paste (see page 268)	7 lb. or 7 kg.
Dipping Cream No. 4 (see page 272)	sufficient
Essence Strawberry No. 1	sufficient
Strawberry Red Colour Powder H 6809 (in solution, see page 36)	sufficient

Knead and roll the almond paste into oval shapes about the size of olives. Set aside until firm and then dip in the cream, flavoured with strawberry essence, using 30 minims to each 2 lb. of cream or 4 c.c. to each 2 kg., and tinted strawberry red.

2. FONDANT CENTRES

FONDANT PASTE FOR FRUIT BONBONS

Prepare a batch of fondant paste (see page 160), boiling to 244° F. (118° C.). Set aside for a few hours to mature before using in the following formulæ.

CRYSTALLIZED ANGELICA BONBONS

Fondant Paste	7 lb. or 7 kg.
Chopped Candied Angelica	1½ lb. or 1·5 kg.
Citric Acid Powder	½ oz. or 7 gm.
Dipping Cream No. 4 (see page 272)	sufficient

Warm the fondant paste just sufficiently to melt, add the angelica and

citric acid. Stir well together, then pour in a layer about ¼ inch (10 mm.) deep onto a slab or board covered with waxed paper. Cover with another sheet of waxed paper and place a board on top; allow the mass to become quite cold. Cut into strips about an inch (25 mm.) wide. Place these on paper and leave for a few hours to dry and then turn them over. Crystallize the next day. If, in consequence of the paste being short, and crumbly, there should be any difficulty when cutting these bonbons, beat or pat the sheet with the hands to restore its consistence before attempting to cut it.

Alternative Flavours:

(1) Chopped Glacé Cherries	1½–2 lb. or 1·5–2 kg.
Essence Cherry No. 1	30 minims or 4 c.c.
Bright Red Colour Powder H 1813 (in solution, see page 36)	sufficient
(2) Chopped Candied Lemon Peel	1½–2 lb. or 1·5–2 kg.
Oil of Lemon, B.P., "W.J.B. Speciality"	15 minims or 2 c.c.
Lemon Yellow Colour Powder H 1794 (in solution, see page 36)	sufficient
(3) Chopped Candied Orange Peel	1½–2 lb. or 1·5–2 kg.
Oil of Sweet Orange, B.P.C., "W.J.B. Speciality"	15 minims or 2 c.c.
Orange Deep Colour Powder H 5507 (in solution, see page 36)	sufficient

COCO-NUT CREAM BONBONS

Fondant Paste	7 lb. or 7 kg.
Glucose	4 oz. or 250 gm.
Strip or Shredded Coco-nut	sufficient
Essence Coco-nut Gold Label	15 minims or 2 c.c.
Essence Vanilla Superb	15 minims or 2 c.c.
Rose Pink, Blue Shade, Colour Powder H 1801 (in solution, see page 36)	sufficient

Melt the fondant paste, making it slightly warmer than for ordinary fondants. Stir in the vanilla flavour and glucose; run into date-shaped starch impressions. Set aside until firm enough to dip. Place about 2 lb. (1 kg.) of fondant paste in the bonbon warmer, heat and add the coco-nut flavour and colour. When ready, dip the centres one at a time, immersing them well into the cream, then lift them out with a wire looped at the end. Shake a little and allow to drain off, then throw into the coco-nut. Before the fondant has time to cool, an assistant should just turn the centre over and lightly squeeze it with the fingers to make the coconut adhere. Crystallize with 34° Bé. syrup, and allow a thick coating to form. When colouring these goods employ delicate tints. Flavour in the same proportions as given for cream fondants.

Alternative recipes using this method:

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CHOCOLATE AND VANILLA COCO-NUT BONBONS

Fondant Paste	7 lb. or 7 kg.
Glucose	4 oz. or 250 gm.
Shredded Desiccated Coco-nut	sufficient
Unsweetened Block Chocolate	sufficient
Essence Vanilla Superb	25 minims or 3·5 c.c.
Chocolate Brown Colour Powder H 7409 (in solution, see page 36)	sufficient

When the centres are ready, dip half of them in part of the melted fondant paste glucose mixture flavoured with essence vanilla. Dip the rest in the remaining fondant paste flavoured with sufficient (about 4 oz. or 250 gm.) of unsweetened block chocolate and coloured with brown colour to give the required tint. When chocolate is added to the latter portion it will probably thicken the paste; if so add a little sugar syrup to bring it to the correct consistency for dipping. Finish as for coco-nut cream bonbons.

MAPLE COCO-NUT BONBONS

Maple Fondant Paste or Imitation Maple Fondant Paste (see pages 161, 162)	7 lb. or 7 kg.
Canadian Maple Flavour	30 minims or 4 c.c.
Shredded Desiccated Coco-nut	sufficient
Colours (in solution, see page 36)	as desired

When ready for dipping, melt about 2 lb. (1 kg.) of ordinary fondant paste flavoured with Canadian Maple flavour. Finish as for Coco-nut Bonbons. Make yellow, pink and white batches using Yellow Colour Powder H 7771 and Rose Pink, Blue Shade, Colour Powder H 1801 and pack in alternate rows.

COFFEE WALNUT BONBONS

Coffee Fondant Paste (see page 163)	7 lb. or 7 kg.
Finely Chopped Walnuts	1 lb. or 1 kg.
Chocolate Dipping Cream (see page 272)	sufficient

Knead the walnuts into the fondant paste. Dust the slab with a little icing sugar to prevent the mass sticking; roll it out and form into small olive-shaped pieces. Set aside to harden before dipping in the chocolate dipping cream.

CRÈME DE MENTHE BONBONS

Fondant Paste	7 lb. or 7 kg.
Oil of Peppermint	70 minims or 9 c.c.
Dipping Cream No. 1 (see page 271)	sufficient
Green, Dark, Colour Powder H 7572 (in solution, see page 36)	sufficient

Melt the fondant paste; stir in the flavour and run into oval-shaped starch impressions. Set aside until hard. Warm about 2 lb. (1 kg.) of dipping cream, tint pale green and flavour with oil of peppermint using about 5 minims to each 2 lb. of cream or 0·75 c.c. to each 2 kg.

MAPLE WALNUT BONBONS

Maple Fondant Paste (see page 161)	7 lb. or 7 kg.
Shelled Walnuts	sufficient
Icing Sugar	sufficient
Dipping Cream No. 2 (see page 271)	sufficient
Canadian Maple Flavour	optional
Yellow Colour Powder H 7771 (in solution, see page 36)	sufficient

Take a portion of maple fondant paste, knead it on a slab, using a little icing sugar and colour to obtain a suitable consistence and shade. Make a roll of this and cut into pieces about the size of half a walnut; roll into balls. Take two halves of a walnut and press one half on each side of the cream ball, forming it into a shape similar to a walnut. When sufficient centres have been made, set them aside until the following day when they should be firm enough to dip.

PISTACHIO BONBONS

Fondant Paste	10 lb. or 10 kg.
Pistachio Nuts	12 oz. or 750 gm.
Dipping Cream No. 1 or 2 (see page 271)	sufficient
Essence Pistachio No. 1	¼ fl. oz. or 7 c.c.
Green, Apple, Pale, Colour Powder H 7451 (in solution, see page 36)	sufficient

Melt the fondant paste, colour pale green and add the finely chopped pistachio nuts. Stir in the flavour and run into pastille shaped starch impressions. When set, dip in dipping cream and place half a small pistachio nut on top of each bonbon.

PISTACHIO AND CHOCOLATE BONBONS

Fondant Paste	6 lb. or 6 kg.
Essence Vanilla Superb	¼ fl. oz. or 7 c.c.
Unsweetened Block Chocolate	12 oz. or 750 gm.
Dipping Cream No. 1 or 2 (see page 271)	sufficient
Essence Pistachio No. 1	sufficient
Green, Apple, Pale, Colour Powder H 7451 (in solution, see page 36)	sufficient